

ENERGY STAR® Certified Commercial Food Service

Commercial kitchen spaces are known to have some of the highest energy usage intensity per square foot of any commercial building type.¹ Using ENERGY STAR certified food service equipment helps to ensure that your commercial kitchen equipment is helping you to reduce energy and maintenance costs without sacrificing features, quality, or style.²

Benefits of using ENERGY STAR certified commercial food service products

ELECTRIC HOT FOOD HOLDING CABINET (HFHC)

- Certified HFHC are 40% more energy efficient than standard models and can save an estimated 540 kWh annually.

Buying and installing ENERGY STAR certified equipment could trim hundreds of dollars from your annual utility bills.

ELECTRIC OVENS, AND GRIDDLES

- ENERGY STAR certified commercial ovens are approximately 30% more efficient than standard models.
- Combination oven – used as both a traditional convection oven and a steamer. It preheats quickly and doesn't need to stay on like traditional equipment.
- Convection oven – cooks food faster due to increased hot air circulation inside the oven cavity saving up to 15% on energy costs.
- A full-size electric convection oven can save approximately 1200 kWh annually.
- Griddle – found on most cook lines, ENERGY STAR models are approximately 17% more efficient than standard griddles.
- Certified griddles are estimated to save 2,880 kWh annually and use thermostatic control with improved temperature uniformity to increase production capacity.



ELECTRIC FRYERS

- ENERGY STAR fryers offer shorter cook times and higher production rates through advanced burner and heat exchanger designs. Standard size fryers are about 17% more energy efficient than standard models.
- Using a certified commercial standard vat electric fryers can save up to 3,000 kWh annually.

ELECTRIC STEAMERS

- Available in 3, 4, 5, and 6 pan models, electric steamers reduce energy through shorter cook times. These steamers boast high production rates with reduced heat loss and increased steam delivery.
- Approximately 55% more energy efficient than standard models.
- Certified commercial steamers can save about 6,500 kWh annually.

DISHWASHERS

- Dishwashers are one of the most expensive pieces of equipment to operate in a commercial kitchen. ENERGY STAR units save up to 40% on energy and water through advanced controls and diagnostics, improved nozzles, and rinse arm design.

ICE MACHINES

- Harvest-assist devices, high-efficiency compressors, fan motors, and water pumps all help make ENERGY STAR ice machines 10% - 16% more efficient than standard units.
- Certified batch-style ice makers save businesses 700 - 1350 kWh annually.

REFRIGERATORS AND FREEZERS

- ENERGY STAR certified refrigerators & freezers are on average 20% more energy efficient than standard models because they are designed with components such as ECM evaporator and condenser fan motors, hot gas anti-sweat heaters, or high-efficiency compressors, which will significantly reduce energy consumption and utility bills.
- Estimated annual savings
 - Refrigerators 325 - 370 kWh
 - Freezers 80 - 900 kWh

ADDITIONAL BENEFITS OF USING ELECTRIC

- Faster pre-heating and recovery times.
- Wider range of operating temperatures.
- Precise heat control allows for better and more consistent food quality.
- Lower maintenance due to uniform heat and fewer parts.
- Eliminates open flames resulting in increased worker safety.
- Reduced heat loss keeps kitchen areas cooler.

learn more at https://www.energystar.gov/products/commercial_food_service_equipment

REBATE OVERVIEW

Equipment Type	Rebate Amount
Dishwasher	Varies
Combination Oven	\$ 700
Convection Oven	\$ 75
Freezer	\$ 75
Electric Fryer or Griddle	\$ 200
Electric Steamers	\$ 600
Electric Hot Food Holding Cabinets (HFHC)	
– Full Size (20cf)	\$ 400
– 3/4 Size (12cf)	\$ 300
– 1/2 Size (8cf)	\$ 200
Ice Machine	\$ 75
Refrigerator	
– Refrigerator – 0<V30 cubic feet	\$ 25
– Refrigerator – 30<V50+ cubic feet	\$ 75

CONTACT US

If you are installing anything not listed here, have any questions or need assistance in making these savings a reality for your business, please contact your local energy expert at **SWCE**.

¹https://www.energystar.gov/partner-resources/products_partner_resources/retailer-resources/commercial-food-service-midstream/why-commercial-food-service-equipment

²https://www.energystar.gov/products/commercial_food_service_equipment

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Rebate Application

BUSINESS MEMBER INFORMATION

Business Name _____

Installation Address _____

City _____ State _____ ZIP _____

Contact Name _____ Account # _____

Email _____ Phone _____

REBATE RECIPIENT

To release the rebate incentive check to an alternate party other than the cooperative business member, the member must specify an alternative mailing address and authorize with a signature below.

Please send rebate to (check one):

Business Member Alternative Recipient

Recipient Name _____

Mailing Address _____

City _____ State _____ ZIP _____

Contact Name _____

APPLICATION CHECK LIST

- Rebate application with signature
- Itemized project invoices (labor and materials)
- Equipment specifications

The undersigned does hereby certify that the undersigned is solely responsible for the accuracy of the information contained in this application. All rules of the program have been followed and the installation is complete. The undersigned acknowledges that nothing contained in the application imposes any liability on the cooperative for the work performed and information presented by the member, member's engineer, contractor, or vendor. The undersigned also authorized payment of incentive directly to the specified rebate recipient.

Rebate applications due no later than the third Thursday in November.

MEMBER SIGNATURE

Member Signature _____ Date _____

Due to limited funding, this rebate offer can be withdrawn at any time without notice. Applications will be processed on a first-come, first-served basis. Include a final, detailed copy of the original sales receipt, completed rebate form and photo. All rebated equipment is subject to SWCE inspection/verification.

Submit forms, photos and receipts to rebates@swce.coop.

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Rules & Information

WARRANTY INFORMATION

Rebate qualifications do not imply any representation or warranty of such equipment, design or installation by the cooperative. The cooperative shall not be responsible or liable for any personal injury or property damage caused by this equipment. The cooperative does not guarantee that a specific level of energy or cost savings will result from the implementation of energy conservation measures or the use of products funded under this program. In no event shall the cooperative be liable for any incidental or consequential damages.

ADDITIONAL PROGRAM RULES

1. Installation must be complete before application is submitted and funds are issued.
2. To ensure installed equipment meets the cooperative's performance standards, members and vendors must submit itemized equipment invoices, along with rebate application and equipment specifications.
3. All equipment must be ENERGY STAR certified.
4. Rebates must be applied for within 12 months of invoice date.
5. The cooperative reserves the right to conduct random inspections of installations.
6. The member is responsible for checking with the cooperative to determine funding availability and to verify program parameters.
7. Project must comply with all program specific rules and qualifications.
8. The rebate shall not exceed 50% of total project cost.
9. Due to limited funding, this rebate offer can be withdrawn at any time without notice. Applications will be processed on a first-come, first-served basis. Include a final, detailed copy of the original sales receipt, completed rebate form and photo. All rebated equipment is subject to SWCE inspection/verification.
10. Submit forms, photos and receipts to rebates@swce.coop.

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Equipment & Rebate Information

ENERGY STAR CERTIFIED FOOD SERVICE EQUIPMENT

All rebated equipment must be ENERGY-STAR-certified. Rebates are valid for replacement or new construction/addition of equipment. Please select ONE building type below.

Building Type

- | | | |
|---|--|---|
| <input type="checkbox"/> Large office cafeteria | <input type="checkbox"/> Grocery | <input type="checkbox"/> Hospital cafeteria |
| <input type="checkbox"/> Fast food restaurant | <input type="checkbox"/> Elementary school | <input type="checkbox"/> Hotel |
| <input type="checkbox"/> Sit-down restaurant | <input type="checkbox"/> Jr. High/High School or college | <input type="checkbox"/> Other commercial |

Electric Hot Food Holding Cabinets (HFHC)

Size	Volume (Cubic Ft)	Manufacturer	Model	Quantity	Rebate/Unit	Total Rebate
Full Size	20				\$400	
3/4 Size	12				\$300	
Half Size	8				\$200	

Electric Combination Oven

Manufacturer	Model	Quantity	Pan Capacity	Convection Mode Cooking Efficiency % (Minimum of 76%)	Convection Mode Idle Rate (kW)	Steam Mode Cooking Efficiency % (Minimum of 55%)	Steam Mode Idle Rate (kW)	Rebate/Unit	Total Rebate
								\$700	

Electric Convection Oven

Manufacturer	Model	Quantity	Electric Oven Size	Cooking Energy Efficiency % (Minimum of 71%)	Idle Rate (kW)	Rebate/Unit	Total Rebate
			<input type="checkbox"/> Half <input type="checkbox"/> Full			\$75	

Electric Griddle

Manufacturer	Model	Quantity	Rebate/Unit	Total Rebate
			\$200	

Electric Fryer

Manufacturer	Model	Quantity	Size	Rebate/Unit	Total Rebate
			<input type="checkbox"/> Standard Fryer <input type="checkbox"/> Large Vat Fryer	\$200	

Electric Steamers

Manufacturer	Model	Quantity	Pan Capacity	Rebate/Unit	Total Rebate
			<input type="checkbox"/> 3 <input type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/> 6	\$600	

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Equipment & Rebate Information

Dishwasher

Manufacturer _____ Model Number _____

Type of water heater connected to dishwasher

Electric – \$50 rebate Gas or propane – \$0 rebate

DISHWASHER TYPE	HIGH TEMPERATURE WITH ELECTRIC BOOSTER HEATER	HIGH TEMPERATURE WITH GAS/PROPANE BOOSTER HEATER	LOW TEMPERATURE WITH NO BOOSTER HEATER
Under Counter	\$100.00	\$50.00	\$0.00
Stationary Single Tank Door	\$500.00	\$75.00	\$0.00
Single Tank Conveyor	\$500.00	\$150.00	\$100.00
Multi Tank Conveyor	\$1,000.00	\$275.00	\$150.00
Pots, Pans and Utensils	\$25.00	\$0.00	Not eligible for a rebate

Rebate quantification

Water heater rebate type ____ + Dishwasher type/booster heater rebate ____ = Total rebate – \$ _____

Refrigerator/Freezer

- Refrigerator – 0<30 cubic feet **\$25**
- Refrigerator – 30<50+ cubic feet **\$75**
- All Freezers **\$75**

Manufacturer	Model	Unit Type	Door Close Type	Door Material	Volume (Cu/Ft)	Quantity	Rebate/ Unit	Total Rebate
		<input type="checkbox"/> Refrigerator <input type="checkbox"/> Freezer	<input type="checkbox"/> Vertical <input type="checkbox"/> Horizontal	<input type="checkbox"/> Glass <input type="checkbox"/> Solid				
		<input type="checkbox"/> Refrigerator <input type="checkbox"/> Freezer	<input type="checkbox"/> Vertical <input type="checkbox"/> Horizontal	<input type="checkbox"/> Glass <input type="checkbox"/> Solid				
		<input type="checkbox"/> Refrigerator <input type="checkbox"/> Freezer	<input type="checkbox"/> Vertical <input type="checkbox"/> Horizontal	<input type="checkbox"/> Glass <input type="checkbox"/> Solid				
		<input type="checkbox"/> Refrigerator <input type="checkbox"/> Freezer	<input type="checkbox"/> Vertical <input type="checkbox"/> Horizontal	<input type="checkbox"/> Glass <input type="checkbox"/> Solid				

Ice Machine

Manufacturer	Model	Ice Maker Type	Equipment Type	Ice Harvest Rate (Lb/Day)	Quantity	Rebate/ Unit	Total Rebate
		<input type="checkbox"/> Batch <input type="checkbox"/> Continuous	<input type="checkbox"/> Ice Making Heads <input type="checkbox"/> Remote Condensing Units (Without Remote Compressor) <input type="checkbox"/> Remote Condensing Units (With Remote Compressor) <input type="checkbox"/> Self-contained Units			\$75	